

La Puerta

560 4th Ave 92101-6905 · +16196963466 · Updated: Jan 14, 2026

[View online menu](#)



PRIMEROS 4

Flautitas - Potato | Cochinita

Mini Rolled Tacos, Lettuce, Pico de Gallo, Crema, Cotija

Guacamole

Fresh Avocado, Serrano Peppers, Pico de Gallo, Panela Cheese, Cilantro, Lime, House Chips

Tostaditas

Mini Bean Tostadas, Lettuce, Pico de Gallo, Cotija; Shrimp with Crema | Cochinita

Queso Fundido

Melted Jack Cheese, House Chips. Add Chorizo or Rajas con Crema

QUESADILLAS 6

Cochinita

Achiote Pork

Pastor

Adobo Pork, Pineapple, Jalapeños

Ranchero Shrimp

Shrimp, Tomato, Onion, Green Chile

Pollo Asado

Grilled Chicken

Grilled Veggie

Onion & Poblano, Avocado

Carne Asada

Arranchera Steak

ENSALADAS & SOPA 3

Mexico City Salad

Lettuce, Avocado, Cotija, Tomato, Cucumber, Cilantro Dressing. Add: 6oz Pollo Asada, 6oz Arranchera Steak, 6oz Grilled Shrimp

Tijuana Caesar

Lettuce, Spicy Croutons, Cotija, House Made Caesar Dressing. Add: 6oz Pollo Asada, 6oz Arranchera Steak, 6oz Grilled Shrimp

Sopa de Pozole

Cup | bowl. Stewed Pork, Hominy, Cilantro, Served with Lettuce, Lime, Diced Onions, Tortilla Strips

PAPAS FRITAS LA PUERTA 5

Carne Asada Fries

Arranchera Steak

Pollo Asada Fries

Grilled Chicken

Cochinita Fries

Achiote Pork

Carnitas Fries

Slow Roasted Pork

Surf 'n' Turf Fries

Arranchera Steak, Sauteed Shrimp, Chipotle Crema

LA PUERTA SIGNATURES 3

T.J. Dawg & Fries

2 Bacon Wrapped Turkey Hot Dogs, Diced Tomatoes, Grilled Onion & Poblano, Jalapeños, Ketchup, Mayo

Torta "La Puerta"

Achiote Pork, Arranchera Steak, Turkey Ham, Melted Jack Cheese, Lettuce, Tomato, Jalapeños

Carnitas & Pancakes

Pancakes, Slow Roasted Pork, Clarified Butter. Add Two Eggs

SIGNATURE STREET TACOS 8

Carne Asada

Arranchera Steak, Guacamole, Pico de Gallo

Cochinita

Achiote Pork, Pickled Onion

Carnitas

Slow Roasted Pork, Guacamole, Pico de Gallo

Ranchero Shrimp

Shrimp, Tomato, Grilled Onion & Poblano, Lettuce, Crema

Pastor

Adobo Pork, Pineapple, Guacamole, Pico de Gallo

Grilled Veggie

Grilled Onion & Poblano, Guacamole, Panela Cheese, Pico de Gallo

Pollo Asado

Grilled Chicken, Guacamole, Pico de Gallo

Mix 'n' Match

Choose any Three

GOURMET TACOS 5

Surf 'n' Turf

Arranchera Steak, Shrimp, Tomato, Grilled Onion & Poblano, Cheese, Avocado Chipotle Crema

Taqueso Pollo

Pollo Asada in Crispy Fried Cheese, Avocado, Chipotle Crema

Ranchero Shrimp

Melted Cheese, Shrimp, Tomato, Onion, Poblano, Lettuce, Crema

Viva Mexico

Arranchera Steak, Cheese, Grilled Onion & Poblano, Avocado, Panela, Crema

Taqueso Carne

Arranchera Steak in Crispy Fried Cheese, Avocado, Chipotle Crema

1LB BURRITOS TRADICIONALES 6

Carne Asada

Arranchera Steak, Grilled Onion & Poblano, Guacamole, Pico de Gallo

Grilled Veggie

Rice, Beans, Grilled Onion & Poblano, Pico de Gallo, Panela & Jack Cheese

Pollo Asado

Grilled Chicken, Grilled Onion & Poblano, Guacamole, Pico de Gallo

Mayacoba Bean 'n' Cheese

Carnitas

Slow Roasted Pork, Grilled Onion & Poblano, Guacamole, Pico de Gallo

Pastor

Adobo Pork, Pineapple, Grilled Onion & Poblano, Guacamole, Pico de Gallo

1LB BURRITOS ESPECIALES 5

Surf 'n' Turf

Arranchera Steak, Shrimp, Tomato, Grilled Onion & Poblano, Cheese Guacamole, Chipotle Crema

The California

Arranchera Steak, French Fries, Grilled Onion & Poblano, Jack Cheese, Crema, Guacamole

Southern Cal

Pollo Asada, Bacon, French Fries, Grilled Onion & Poblano, Jack Cheese, Crema, Guacamole

Viva Mexico

Arranchera Steak, Grilled Onion & Poblano Jack and Panela Cheese, Crema, Guacamole

Carnitas California

Slow Roasted Pork, French Fries, Grilled Onion & Poblano, Jack Cheese, Pico de Gallo, Crema, Guacamole

EL SANTO SIDES 8

Refried Beans

Rajas con Crema

Large Guacamole

Small Guacamole

Pickled Jalapeños

Rice

French Fries

Toreados (2)

EYE OPENERS 4

Mimosas

How El Santo Starts His Day!

Bloody Maria

Reposado Tequila, House Made Bloody Mary Mix

Bellini

House Sparkling White, Peach Puree, Lemon Juice, Squirt Float

Bloody Mary

Vodka, House Made Bloody Mary Mix

BREAKFAST ESPECIALES 7

Carnitas & Pancakes

Three Fluffy Buttermilk Pancakes, Slow Cooked Pork, Clarified Butter. Add Two Eggs

Chilaquiles

Two Over-Medium Eggs, House Chips, Jack Cheese, Cotija, Crema, Sliced Red Onions, Chorizo Beans. Choice of Rojo or Verde Sauce

Sopa De Pozole

Stewed Pork, Hominy, Cilantro, Served With Lettuce, Lime, Diced Onions, Tortilla Strips

Enfrijoladas

Three Corn Quesadillas Filled With Jack Cheese Topped With Chorizo Beans, Crema, Cotija, Cilantro, Sliced Red Onions

Huevos Rancheros

Two Over-Medium Eggs, Corn Tortillas, Ranchero Sauce, Served with Potatoes and Chorizo Beans. Add 6oz Arranchera Steak

Breakfast TJ Dawgs

Two Bacon Wrapped Turkey Hot Dogs, Two Eggs Over-Medium, Diced Tomato, Grilled Onion & Poblano, Ketchup, Jalapeños, Served with Potatoes and Chorizo Beans

Breakfast Carne Asada Potatoes With Eggs

Arranchera Steak mixed with Breakfast Potatoes, Grilled Onion & Poblano, Crema, Guacamole, Pico de Gallo, Jack Cheese, Topped with Two Eggs Over-Medium

BREAKFAST BURRITOS 3

Carne n' Egg Burrito

Arranchera Steak, Scrambled Eggs, Jack Cheese, Pico de Gallo, Grilled Onion & Poblano, Served with Chorizo Beans

Breakfast Burrito

Scrambled Eggs, Ham & Bacon, Pico de Gallo, Grilled Onion & Poblano, Jack Cheese, Potatoes, Served with Chorizo Beans

Chorizo Burrito

Scrambled Eggs, Chorizo, Jack Cheese, Served with Chorizo Beans

ENSALADAS 2

Mexico City Salad

lettuce, tomato, cucumber, avocado, cotija cheese, cilantro dressing

AVAILABLE OPTIONS

Full: \$8.29

Half: \$5.00

Tijuana Caesar

lettuce, spicy croutons, parmesan cheese, caesar dressing

AVAILABLE OPTIONS

\$8.23

Half: \$5.00

MAIN 4

Guacamole

fresh avocado, serrano, peppers, tomato, onion, panela, cheese, cilantro, lime, house chips

\$8.79

Flautitas

five potato cheese rolled tacos, lettuce, pico de gallo, crema, cotija cheese chile de arbol dipping sauce on the side

\$6.29

Carne Asada Fries

grilled top sirloin, cheese, grilled onion & poblano, crema, guacamole, pico de gallo

\$16.00

Tostaditas

mini cochinita and bean tostadas, lettuce, pickled onion, avocado

\$8.29

T.J. DAWGS & FRENCH FRIES 6

2 Bacon Wrapped Turkey Hot Dogs	\$8.79
Diced Tomatoes	\$8.79
Grilled Onions	\$8.79
Jalapenos	\$8.79
Ketchup	\$8.79
Mayo	\$8.79

3 STREET TACOS 8

Mix N Match	\$10.79
choose any three	
Carne Asada	\$9.79
grilled top sirloin, guacamole, cilantro, onion	
Cochinita	\$9.49
achiote pork, pickled onion	
Carnitas	\$9.29
pork, guacamole, cilantro, onion	
Pastor	\$9.29
adobo marinated pork, pineapple, guacamole, cilantro, onion	
Pollo Asado	\$9.49
grilled chicken, guacamole, cilantro, onion	
Grilled Veggie	\$8.29
grilled onion & poblano, guacamole	
Ranchero Shrimp	\$9.99
tomato, onion, green chile, lettuce, crema	

2 TACOS ESPECIALES 5

Surf N Turf	\$10.49
grilled top sirloin, ranchero shrimp, cheese, avocado, crema de chipotle	
Taqueso Pollo	\$9.79
grilled chicken in crispy melted cheese, avocado, crema de chipotle	
Taqueso Carne	\$9.99
grilled top sirloin in crispy melted cheese, avocado, crema de chipotle	
Ranchero Shrimp	\$10.99
melted cheese, shrimp, tomato, onion, green chile, lettuce, crema	

Viva Mexico**\$10.29**

grilled top sirloin, cheese, green chile, onion, avocado, crema

BURRITOS TRADICIONALES 6**Carne Asada****\$10.79**

top sirloin, guacamole, pico de gallo

Grilled Veggie**\$9.26**

rice, beans, green chile, pico de gallo, grilled onions, panela & jack cheese

Pastor**\$9.49**

marinated pork, pineapple, guacamole, pico de gallo

Pollo Asado**\$9.79**

grilled chicken, guacamole, pico de gallo

Carnitas**\$9.29**

pork, guacamole, pico de gallo

Bean N Cheese**\$7.29****BURRITOS ESPECIALES** 4**Surf N Turf****\$10.99**

top sirloin, ranchero shrimp, jack cheese, guacamole, crema de chipotle

The California**\$10.79**

top sirloin, french fries, jack cheese, grilled onions, crema, guacamole

Southern Cal**\$10.29**

chicken, french fries, bacon, jack cheese, grilled onions, crema, guacamole

Viva Mexico**\$10.79**

top sirloin, cheese, green chile, onion, guacamole, crema

ENCHILADA PLATOS 2**3 Chicken Mole Enchiladas****\$10.99**

grilled chicken, ancho, pasilla, mulato, chipotle, mexican chocolate, sesame seeds, crema

3 Grilled Chicken Or Jack Cheese Enchiladas**\$10.99**

choose red or green sauce. topped with lettuce, pickled onion, crema, cotija cheese

TORTAS 4**Torta La Puerta****\$10.49**

achiote pork, steak, turkey ham, melted cheese

Carne Asada**\$10.79**

grilled top sirloin

Cochinita

achiote pork

\$9.49**Pollo Asado**

grilled chicken

\$9.79**EL SANTOS SOPA Y SIDES** 5**Tortilla Soup****AVAILABLE OPTIONS**

Cup: \$4.00

Bowl: \$6.50

Side Of Rajas Con Crema**\$3.49****Side Of Refried Beans Or Rice****\$2.79****Side Of French Fries****\$2.99****Side Of Guacamole****AVAILABLE OPTIONS**

Small: \$2.49

Large: \$4.29

POSTRE 1**Flan Or Chocolate Cake Flan****\$5.99****EL SANTO'S MARGARITAS** 9**Whole Lotta Love**

La Puerta's Most Popular Margarita. Azuñia Reposado, agave nectar, fresh lime

Bark At the Moon

Dos Lunas Reposado, muddled serrano, fresh lime, agave nectar. Listed in Travel + Leisure's America's Best Margaritas, May 2014

Skinny Love

Azunia Reposado, light agave nectar, fresh lime

Wheel In The Sky

La Puerta's Frozen Margarita. El Jimador Reposado, fresh lime, triple sec, house made sweet & sour

Colors

La Puerta's Wheel in the Sky mixed with your choice of puree: strawberry, peach, blueberry, or mango

You Shook Me All Night Long

La Puerta's House Margarita. El Jimador Reposado, triple sec, house made sweet & sour

Organic Electricity

Casa Noble Crystal, agave nectar, fresh lime. Served up

Purple Haze

La Puerta's home made sangria swirled with the Wheel in the Sky

Low Rider

La Puerta's Cadillac. Gran Centenario Añejo, agave nectar, fresh lime, Cointreau Noir float

MEXPERIENCE LIBATIONS 10

Jackass

Pueblo Viejo Tequila or Xicaru Mezcal, fresh lime, bitters, and ginger beer

Mr. Mojo Risin'

La Puerta's frozen mojito. Citrus rum and fresh mint

Bad To The Bone

XX Lager with a swirl of our frozen margarita

Barracuda

La Puerta's michelada. XX Lager and fresh lime served over ice. Salt or Tajin optional

Loving Cup

Azunia Blanco, muddled cucumber, fresh lime, and salt and pepper

Remember the Alamo

Fortaleza Reposado, Cocchi Americano, honey syrup, fresh lime, Angostura bitters, and Laphroaig

Hot For Teacher

Pueblo Viejo Blanco, jalapeño apple puree, fresh lime, and agave nectar

Bad Medicine

Fortaleza Reposado, Mezcal, ginger syrup, and fresh lemon

When Doves Cry

Corralejo Reposado, fresh lime, splash of ruby red grapefruit, Squirt

Californication

La Puritita Mezcal, fresh lime, fresh lemon, Avalon Cabernet float

DRAFT BEER 8

AleSmith Nut Brown Ale, ABV 5% | San Diego, CA

malt-forward, creamy, full body, notes of biscuit, mild cocoa, hops

Dos Equis Lager, ABV 4.3% | Monterrey, MX

crisp, refreshing, light malt-flavor, well-balanced finish

Firestone 'Union Jack' IPA, ABV 7.5% | Paso Robles, CA

dry hops, bold grapefruit, tangerine, citrus, pale malt sweetness

Lost Abby Red Barn Ale, Spiced Saison, ABV 6.7% | San Marcos, CA

sweet malt, peppery spices, orange citrus

North Coast Scrimshaw Pilsner, ABV 4.7% | Fort Bragg, CA

subtle hop character, crisp, clean palate, dry finish

Sierra Nevada Kellerweis, Hefeweizen, ABV 4.8% | Chico, CA

fruity aroma, notes of spicy clove, banana bread

Stone Pale Ale, ABV 5.4% | Escondido, CA

bold malt, hoppy, enticing aroma

Rotating Handle

See Server

BOTTLE BEER | CRAFT 5

Cucapa Chupacabras Ale, ABV 5.8% | Mexicali, MX

barley grains, citrusy hop zest, strong bitterness

Fox Barrel Pear Cider, ABV 4.5% | Colfax, CA

dry, soft bodies, subtle woody complexity, intense fresh pear

Rogue Brewery Dead Guy Ale, ABV 6.6% | Ashland, OR

German Maibock, malty aroma, hearty flavor, balanced finish

NorthCoast 'Old Rasputin' Stout, ABV 9% | Fort Bragg, CA

Russian Imperial, coffee aromas, roasted mates, bitter chocolate

Unibroue La Fin du Monde, ABV 9% | Quebec, CAN

Triple-Style Golden Ale, mildly yeasty, fruity, smooth dry finish

BOTTLE BEER | DOMESTICS 1

Coors Light, ABV 4.2% | Golden, CO | Light Lager

BOTTLE BEER | MEXICAN IMPORTS 7

Bohemia, ABV 5.3% | German Pilsner

Carta Blanca, ABV 4.5% | American Adjunct Lager

Modello Especial, ABV 4.4% | American Adjunct Lager

Negra Modello, ABV 5.4% | Vienna Lager

Pacifico, ABV 4.5% | American Adjunct Lager

Tecate, ABV 4.5% | American Adjunct Lager

Victoria, ABV 4% | Vienna Lager

HOUSE SPARKLING 1

Piper-Heidsieck Cuvee Brut, Reims, RF | NV

Juicy, fleshy pear and golden grape texture. The finish narrows to citrus and grapefruit flavors. A wine with great fruit, a good mouthfeel and a harmonious balance

WHITES 3

I Masoletti, Pinot Grigio, delle Venezie IGT, Italy | 2012

Dry to taste, this is an elegant and finely proportioned wine with refined, penetrating flavors of white floral, herbs and nuts

Whitehaven, Sauvignon Blanc, Marlborough, NZ | 2013

Clean fruit purity, citrus flavors particularly of grapefruit with a finely balanced, clean acidity making for a smooth finish

Martin Ray, Chardonnay, Russian River Valley, CA | 2013

Aromas of baked apple, citrus, toast and floral notes delight the nose and continue as flavors in the juicy, round mouth

REDS 3

Angeline, Pinot Noir, California Coast | 2012

Bright fruit flavors of fresh strawberry, cherry, raspberry and ripe plum are layered with creamy vanilla, earthy overtones, tea spice and sweet toasty oak on the finish

Niner, Syrah, Paso Robles, CA | 2010

Blend of 93% Syrah, 5% Malbec, 3% Petite Sirah. Flavors of cedar and mushroom intertwine on the palate, transition nicely into anise, and are followed by molasses and brambly blackberry

Avalon, Cabernet Sauvignon, Napa Valley, CA | 2011

Bold flavors of red raspberries, plums and dark cherries with notes of cedar and spice from oak aging